



Starters

Sesame Crusted Tuna \$20

w/Seaweed Salad & Wasabi Aioli

P.E.I. Mussels \$15

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

Nitty Gritty Hush Puppies \$9 V (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

Roasted Beets & Goat Cheese \$14 V GF (Websterville/Rochester, VT)

Roasted Beets, VT Creamery Goat Cheese, Pecans, Pumpkin Seeds, Maple Balsamic Drizzle, topped w/Uphill Farm Micro Greens

Grits, Beans, & Greens \$14 GF (Cabot/Huntington/Granville/Springfield, VT)

Cabot Cheddar Grits, Maple, Bacon Baked Beans, & Smoky Collard Greens w/Bacon

Fried Green Tomatoes \$15 V (Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$11 V (Granville/Norwich, VT)


Classic Caesar Salad* \$12 (Salisbury/Norwich, VT)

Soul Caesar Salad* \$13 GF (Granville/Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$3, grilled Chicken \$7, Cajun Shrimp \$10, or blackened Ahi Tuna \$15 to any Salad

Creamy Tomato Basil Bisque \$9 V GF (Weybridge, VT)

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

